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U. S. Department of Agriculture

World Adapted **TOMATO VARIETIES**



Background 1-Foot Squares

The New Homestead Tomato

PERFECT SHIPPER — EXCELLENT FOR HOME GARDENS

(See Details on the Next Page)

GLECKLERS: SEEDMEN

METAMORA, OHIO

Growers -- Breeders - Importers

CATALOGUES ARE LIKE FRIENDS, REGULARLY PAYING A VISIT TO YOUR HOME . . . THE
CALL NOT RETURNED--FRIENDSHIP PASSES INTO OBLIVION.

Let Nature Take Its Course

Medical authorities admit it is the main process in sustaining human body health, medical science can only assist nature. Thus it is the same in plant life in the propagation of tomatoes from healthy seed of high vitality.

One only needs to observe self-seeded tomatoes resulting from natural rotting of vine-ripened fruit, returned to the soil. Only the most vigorous seed germs are able to withstand the climatic elements and anti-biotical rotting process for the following year's growth.

Self-seeded plants not only show greater disease resistance and more productiveness, but also are able to withstand much heavier frosts.

It is our system to simulate nature in rotting our tomatoes for seed, to produce the healthiest, most productive and highest vitality possible.

GREENHOUSE GROWERS, ATTENTION!

We are producing seed of three greenhouse forcing strains next season, using the above process of seed extraction.

OHIO W-R GLOBE the past two seasons has shown a rather serious striped fruit characteristic. Most greenhouse growers in Ohio have noticed this blemish, which resulted from an unsuspected mutant in foundation seed stock. We have made critical selections, eliminating this blemish, and also improved fruit quality for 1953 seed production.

STRAIN A GLOBE—Likewise, we have also reselected seed stock of this variety for better fruit quality and productivity. Seed available next fall.

MICHIGAN STATE FORCING—We will have this strain from two years' selection. One made by a foremost plant breeder in Michigan and one selection of our own.

WE PRODUCE SEED FOR A PURPOSE, NOT AS A BY-PRODUCT

Merlin W. Gleckler

Plant Breeder and Tomato Specialist

GLECKLERS: Seedmen

**All tomato seed prices in this catalogue are postpaid within the U. S. and possessions.
Foreign shipments are only postpaid to the port of embarkation.**

**TERMS: CASH WITH ORDER. CHECKS BELOW ONE DOLLAR NOT
ACCEPTABLE. MONEY ORDERS OK, ANY AMOUNT**

GLECKLERS: Seedmen, give no warranty, express or implied, as to the productiveness of any seeds and plants we sell and will not be in any way responsible for the crop. Our liability in all instances is limited to the purchase price of the seeds and plants.

HOMESTEAD TOMATO (Step 89)

A new wilt-resistant tomato developed for the southern states. Having been tested for several years in the Southern Tomato Exchange Program, Homestead proved outstanding in comparative trials throughout the wilt-infested southern states. It was developed at the U. S. Vegetable Breeding Laboratory at Charleston, S. C., and together with the many years of commercial trials at the Sub-Tropical Experiment Station at Homestead, Fla., was decided to release this new strain to the seed trade. Homestead is not a mere name for this variety, but is an indication and relative meaning of home and country life, the trials and obstacles encountered throughout southern Florida. Homestead is very comparable to Rutgers, in fact the lat-

ter is one of its parents. It is very similar to Rutgers in type, but having more or less semi-determinate vine growth, which tends to vary in different areas in density. Under trials this varying growth habit has shown a wide area of adaptability and in all instances high productivity. Maturity is slightly earlier than Rutgers, averaging considerably larger in fruit size. Fruits are exceptionally meaty and firm, much more so than Rutgers. There is also a most notable absence of internal browning and puffiness. Homestead is the finest shipping tomato developed for some time and will gradually take the place of varieties now being used in Florida. It is also a very fine home garden strain.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c;
1 oz. \$1.20; $\frac{1}{4}$ lb. \$4.40; 1 lb. \$14.50

TOMATO PLANTS

FLORIDA HARDY FIELD GROWN, in the open under wonderful sub-tropical Florida sunshine at Ft. Lauderdale in well sterilized garden beds, cooled by the Gulf Stream breeze every night to produce the best possible plants, the most vigorous, hardy and toughness obtainable. The extra large, disease-free root system enables these plants to produce more and better quality fruit sooner.

Read Carefully Before Ordering

All plant shipments are prepaid and available from our grower in Florida direct to you, from September 15 to May 15 for Florida—all other states, depending on the last frost date as it moves northward. Plants cannot be shipped through zones of freezing weather. Check your frost-free date in your area, then **specify delivery date on your order**. Quarantine regulations prohibit tomato plant shipments to Mississippi and California.

TOMATO PLANTS	10	50	100	250	1,000
Peron, Marman, Homestead	\$.75	\$1.00	\$1.50	\$2.50	\$9.00
(Packed with Sphagnum Moss, about 6" high)					

PEPPER PLANTS—Wonder Giant: Thick, sweet meat, Florida type. Prices prepaid in the above quantity lots, packed loose with Sphagnum moss at the same prices as tomato plants.

TOMATO TREE PLANTS	2	10	75	100
Red, Yellow, Golden Gem	\$1.75	\$7.00	\$37.50	\$50.00
(8" to 12" high, packed in Sphagnum Moss)				

All of the above listed quantity lots apply for each variety, available only in the listed lots or multiples for each variety or color. See our seed listing elsewhere in this catalogue for complete variety detail. All of the above plants shipped prepaid to the purchaser.

PERON (Sprayless Tomato) (68 Days)

See fruit in color on the back cover

A miraculous variety developed by Prof. Abelardo Piovano, vegetable specialist and agronomist at the National University of Argentina. Medium size bushy vines are very resistant to fungus diseases common to tomatoes. Foliage is semi-dense. A very heavy yielder of large size, slightly flattened, globular fruits of the most extraordinary quality. Interior of fruits are very solid and meaty, without any core. Very small and numerous seed cells, form a perfect fruit structure. Ripens to a beautiful deep red color over the entire fruit without green or yellow shoulders. Its tough, velvety-smooth skin is very crack resistant and easily

peeled without immersing in hot water, a rarity not found in other varieties. Flavor is mildly acid and of a most delicious taste. Fruits keep exceptionally long after ripening. The Peron tomato is called sprayless because it will produce a normal crop of quality fruit in most areas without any disease control. Its mid-season maturity, about a week to 10 days earlier than Rutgers, adapts it to a wide area throughout the states.

Pkt. (about 600 seeds) **50c**
¼ oz. \$1.75; 1 oz. \$6.50; ¼ lb. \$24.50

PLANTS ALSO AVAILABLE —
See listings on preceding page.

THE ACID TEST FOR TOMATOES

"I most certainly appreciate the results I have had from your PERON-type of seeds which I purchased from you some months ago. Several of my friends have tried these fruits and declare them to be excellent. I have sprayed only twice with chloradane for the control of a slight infestation of moths. My soil is sandy, temperature averages 83 degrees, humidity high. Our rainy season runs from March to November. At numerous times we experience tropical downpours and small twisters. Bearing in mind the above conditions, it is indeed surprising to have experienced such good results, for good tomatoes are scarce during our rainy season."

August 10, 1952.

Mr. Frank Welby,
Balboa,
Canal Zone.

"The PERON tomato seeds we received from you are everything you say and more! They are truly wonderful."

August 19, 1952.

Mrs. Anna B. Murphy,
Hendersonville, No. Car.

"Last spring I ordered some PERON tomato seeds and some of the Tomato Tree. Both were planted in well composted soil in seed boxes, then the Perons transplanted to well prepared soil, under hotkaps. I've been having the most delicious tomatoes I ever tasted for at least a month and everyone to whom I gave tomatoes declares they will have nothing else but Perons from now on. The Tomato Trees are now about 5½ feet tall. I have them in my hall, by the two side panes of opaque glass by the front door. I have transplanted them once, into the largest clay pots I could find, and I am sure they should again go into large redwood boxes. The effect of the indirect lighting on these huge leaves is most unusual as seen from the street. They have been a novelty, and I thought you might like to know how much I have enjoyed the tomatoes and the Tomato Trees."

Mrs. Mildred Cowger,
Menlo Park, Calif.

"The PERON tomato seed I bought of you are three inches high and most have four leaves. I never saw or had such germination; in one coffee can I planted 18 seeds and 14 have already germinated."

February 13, 1952.

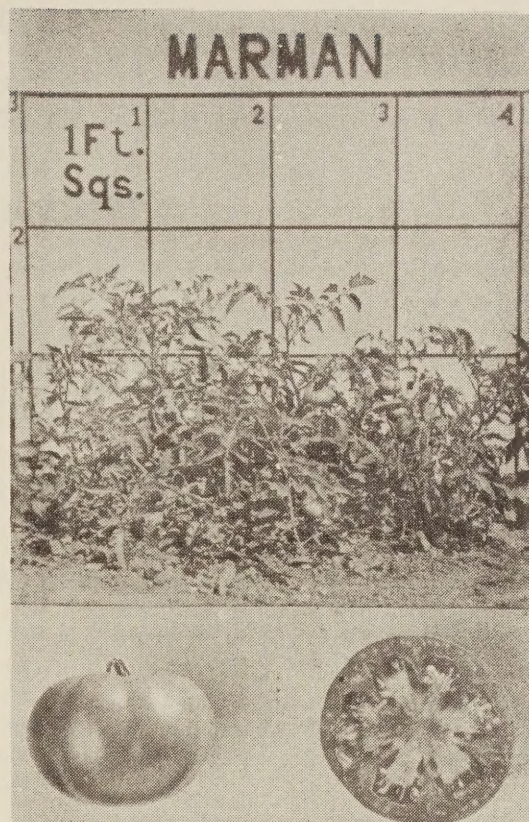
Mrs. Mary R. Johnson,
Arlington, Calif.

MARMAN (50 Days)

A new development from Argentina. Extra early in maturity and very resistant to fungus disease. Vine growth semi-determinate, medium size with most unusual foliage coverage. Plants five inches high start forcing blossom clusters. A rapid race continues between plant growth and blossom forcing until first fruits ripen, terminating growth. Fruits average medium size, slightly ribbed shoulders, moderately flat in shape. Ripens to a good red color. Most important is their high resistance to sun scald and cracking. Fruits have long-keeping qualities after ripe. A wonderful outdoor forcing variety for the first on the market.

**Pkt. (about 600 seeds) 25c; 1/4 oz. 90c;
1 oz. \$3.50; 1/4 lb. \$11.75**

Plants Available—See forepart of catalogue.



"We put out 4 dozen Marmans last year and sold \$60 worth of tomatoes from them. We put them out early under hot-kaps. They are the best early tomatoes we've found yet."

February 11, 1952.

Mr. Richard Bower.
Clyde Ohio.

"I have tried the Marman strain the past season and have found them to be about two weeks earlier than Stokesdale

and also more firm and less liable to cracks about the stem."

December 10, 1952.

Mr. C. A. Kerr,
Monclova, Ohio.

"Your Marman seems very exceptional."

May 21, 1952.

J. F. Nevill Plant Gardens,
Montoursville, Pa.

WEIBULLS KRONBUSH (50 Days)

Extra early variety from Sweden. Dwarf, compact, determinate vine growth, with very short branching habit. It is a miracle how the plants prolifically produce such

good size fruits on small compact plants. Many fruits attain a size of 2½ inches in diameter, semi-globular in shape, smooth and even red color.

Pkt. (about 600 seeds) 25c; 1/4 oz. 90c

EARLY DWARF RED (65 Days)

A strange variety from South Australia. The most peculiar tomato plant we have ever tested. Leaves curl up completely no matter how high the humidity or soil moisture. Plants look so sick even insects get discouraged and move on, yet the plants are in perfect health. Like many other species of plant life in Australia, this is a natural characteristic, curling its leaves, re-

tarding transpiration of moisture, resisting high temperatures and direct sun rays. Determinate very dense vine growth, extremely dense foliage completely hiding the medium size fruits, even though the leaves are curled up. The scarlet fruits are quite flattened and somewhat irregular in shape. A most interesting plant to observe.

Pkt. (about 600 seeds) 25c; 1/4 oz. 90c

TATURA DWARF GLOBE (62 Days)

An Australian strain. Determinate, small bushy vine growth, extremely dense, rigid, very resistant to winds and sand storms.

Fruits ripen even scarlet color, smooth and deep globular shape, averaging about 3 ozs. in weight.

Pkt. (about 600 seeds) 25c; 1/4 oz. 90c

TATINER (65 Days)

Another Australian strain having the same curled leaf and vine characteristics

as Early Dwarf Red. Slightly larger, average size fruits, maturing a few days later.
Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c

GROSSE LISSE (72 Days)

An excellent main crop strain from Australia ripening in season with Rutgers. A very vigorous grower, with dense foliage. A heavy yielder of uniform, large size, deep globular red fruits of exceptional quality. Very resistant to cracks, beautifully

smooth, ripening to an even color without green shoulders. Grosse Lisse is truly a quality tomato of excellent internal texture, having many cells.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c;
1 oz. \$3.50

STENNERS EXHIBITION (68 Days)

A most unusual, new staking variety from New Zealand. An extremely prolific yielder of uniform medium size fruits of the most beautiful, deep globular and smoothness imaginable. The extremely long keeping and tough skin characteristics give this tomato the highest crack resistance we have ever tested. Fruit color is a bright scarlet,

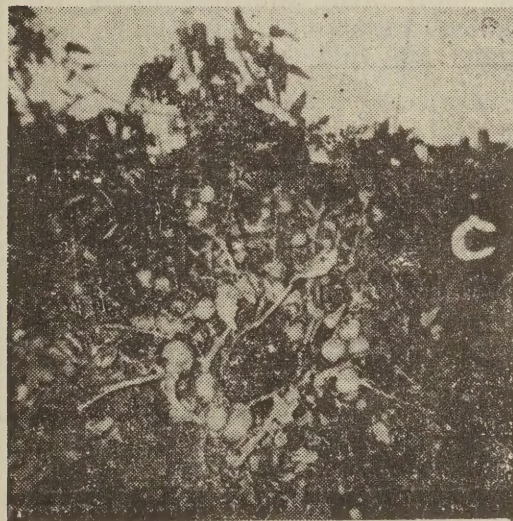
ripening evenly without green shoulders. Vine growth medium with excellent foliage coverage. This strain appears to be excellent for outdoor or greenhouse staking for greenwrap or ripe marketing. Maturity is mid-season, bearing quality fruit the entire season.

Pkt. (about 600 seeds) 50c; $\frac{1}{4}$ oz. \$1.75

No man pays so much for his seed as the man who thinks quality can be bought without paying much for it.

CLUSTER-MATO (55 Days)

New Selection



Our own extra early selection for staking or ground culture, for the first on the market. Extremely solid and meaty, large to medium in size, borne in generous successive clusters, as shown in photograph. Although slightly flattened in the first setting, becomes globular-shaped in the following clusters. The meaty interior, thick outer walls and tough skin resist cracking and bruising. Very mild in flavor, together with the juicy and meaty texture, presents a real table treat. Delightfully smooth and free of blossom-end scars. Plants are very adaptable for staking and semi-open at ripening time. Cluster-Mato has a most notable characteristic of setting fruit in cooler temperatures than permissible with other extra early varieties. For maximum results, plant in well drained, fertile, sandy loam soil.

Pkt. (about 600 seeds) 25c; $\frac{1}{8}$ oz. 50c; $\frac{1}{4}$ oz. 80c; 1 oz. \$2.75; $\frac{1}{4}$ lb. \$10.50

"In our 1951 trials we found your Cluster-Mato to be promising for this section of Texas." February 8, 1952.

A. & M. College of Texas,
College Station, Texas.

"I thought it might interest you to know I won first prize with your Cluster-Mato at our 1951 county fair."

Chas. Buntgen,
David City, Nebr.

EARLIANA (58 Days)

An old standby in the extra early type, still preferred by many for the first on the market. Our strain is one of the earliest,

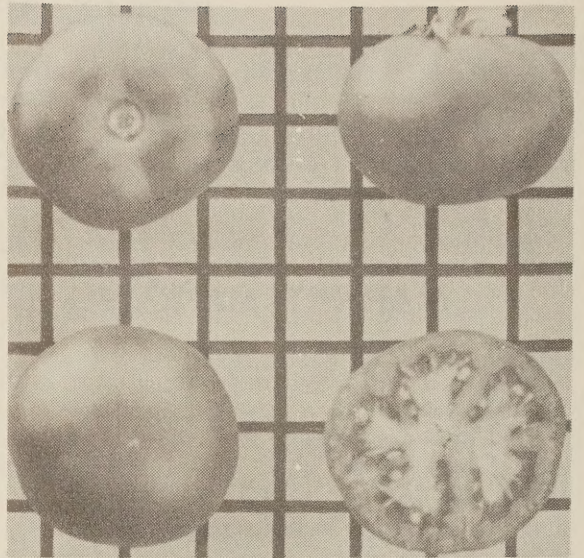
very productive, with good average size, scarlet fruits.

$\frac{1}{4}$ oz. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30; 1 lb. \$6.50

FIVE CRITICAL DAYS — Whether each tomato blossom will set fruit depends on a period of five critical days. The tomato blossom is strictly self pollinated; that is, male and female parts are contained in each blossom. Pollination takes place at night, whereby temperature must not drop much below 65 degrees. There must not be excessive precipitation during this period nor excessive daytime heat to wither and damage the blossom.

ALPINE (60 Days)

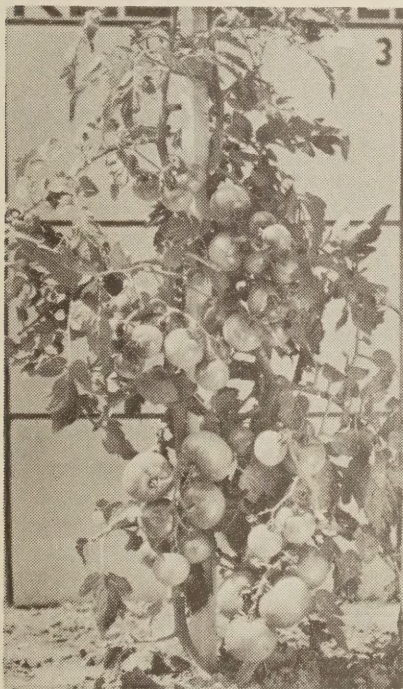
An extra-ordinary new early red variety developed at the Cheyenne Horticultural Field Station in Wyoming. Medium size vine, dense foliage for an early strain and very healthy. Semi-determinate, but can be used for staking in a two-stalk system. A very heavy yielder, setting fruit very freely under cool temperatures. Slightly flattened globular fruits are very solid and meaty. Ripens to a beautiful deep red color, evenly over the entire fruit, without green or yellow shoulders. Fruit does not discolor even when in contact with the ground, an unusual characteristic not found in other varieties. Medium size, averages very uniform. Most notable is the exceptionally tough skin, resisting cracks almost completely. Flavor is semi-acid and very delicious.



Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c;
1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75

(Background 1" Squares)

Mis-shapen fruits in tomatoes are caused by cool and below normal temperatures when blossoms are setting, causing distortion of the ovary, which is the part of the flower containing the embryo seeds, eventually becoming the fruit.



POTENTATE (60 Days)

A forcing tomato for early market used in England and New Zealand. A typical early staking variety. Vine growth medium size, vigorous, becoming semi-open at ripening time. Potentate sets heavy early fruit clusters very freely as noted in the photograph, ranging from small to medium in size and of a most uniform, globular shape. Skin is tough and highly resistant to cracking. Bright red fruits are mild in flavor. A very heavy early yielder under cool or adverse growing conditions.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50

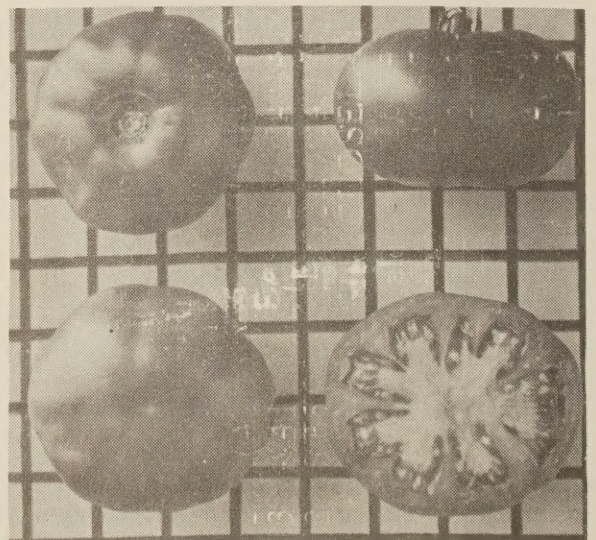
"This variety does nicely for me in a cool greenhouse; does not even object to temperatures near frosting now and then, and will set fruit even in rather cool weather."

Mr. J. Morton Franklin,
Horticultural Consultant,
Falls Church, Va.

MARMANDE (60 Days)

One of the important extra early strains used in Israel. A leading variety in their country for many years. Originated in France, migrated to Algiers and thence became established in Israel. Vine growth small to medium in size, determinate, quite similar to Victor, but having much greater foliage coverage. Plants are very healthy. A big yielder of medium to large-size fruits, very flat and many oblong in shape. Its good red color and fruit quality is sufficient to be used for canning. Australia and New Zealand use dwarf strains, such as Marmande and others, for their canneries.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c;
1 oz. \$3.50



PRINCE OF WALES (60 Days)

A very early market tomato obtained from South Africa. Particularly adapted for staking. Medium size vines, sprawling, rather open at ripening time. Fruit set is very heavy, especially in the first clusters.

While the smooth, globular fruits do have a very tough skin and medium in size, their main objection is their hard green cores. Ripens to a dark red color and mild in flavor.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c

MARKET SUPREME (62 Days)

An important early staking variety from New Zealand, similar to the English strain, Potentate, but having heavier foliage and much larger fruit. Maturity is about three days later than the latter. Vine growth semi-dense, rather extensive, sprawling and very healthy. A very heavy yielder of medium size globular-shaped fruits of a most excellent packing size. Ripens to a bright scarlet color, tough skin, resisting cracking and keeping well after ripe. Fruit in the first clusters number considerably greater than Potentate. We believe Market Supreme a very good strain for greenhouse and outdoor forcing for market.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50

BREAK O'DAY (62 Days)

Our strain is the red-ripening type, differing from the original, having a yellowish cast. Very resistant to fusarium wilt and nail head spot. Matures extra early. Fruits are crack resistant, smooth and globular, attaining large average size. A fine stake tomato for early market. Does best in cool growing seasons.

Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30; 1 lb. \$6.50



VALIANT (62 Days)

One of the best extra early market varieties. Fruits are smooth, deep round globular shape, firm and ripening to a scarlet red color. Vines have an open sprawling habit of growth and do best when well fertilized and grown on fairly heavy soil. Our strain of Valiant has shown slightly

more foliage coverage than the original. The early yield is heavy, ripening in rapid successive pickings due to its open vine growth, which is valuable for northern states with moderate temperatures.

Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30;
1 lb. \$6.50

EARLY SCARLET (62 Days)

A new early red strain developed at the University of Wisconsin. Vine growth rather dense and vigorous, with excellent foliage coverage. Well adapted for staking. Heavy yielder of very smooth, globular-shaped fruits, slightly flattened and ripening to an even red color over entire area. Flavor is very mild. Its value will be mostly for fresh market.

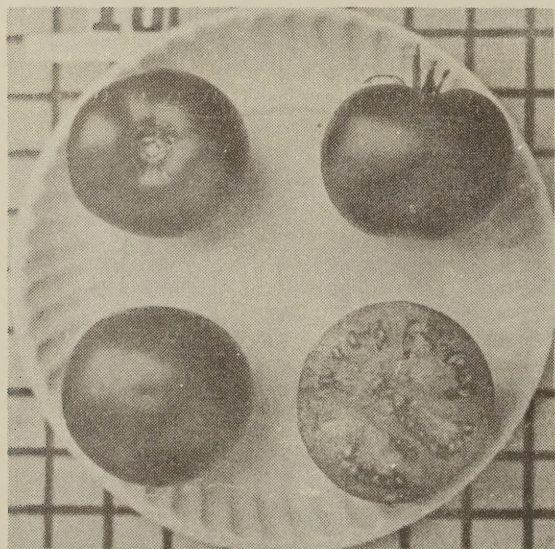
Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50

WISCONSIN 55 (65 Days)

An early to mid-season cross of Rutgers. Fruits are slightly flattened, average large, and ripen to a beautiful scarlet red. Notable resistance to cracking and a heavy yielder under all weather conditions. Sets large, early fruit clusters, which is desirable for market growers. Heavy pickings start on this variety while others are waiting for hot weather. Vine growth

is dense, very vigorous and semi-open at ripening. Resistant to defoliation leaf blight and blossom-end rot. Used extensively by large canneries because of its excellent canning qualities.

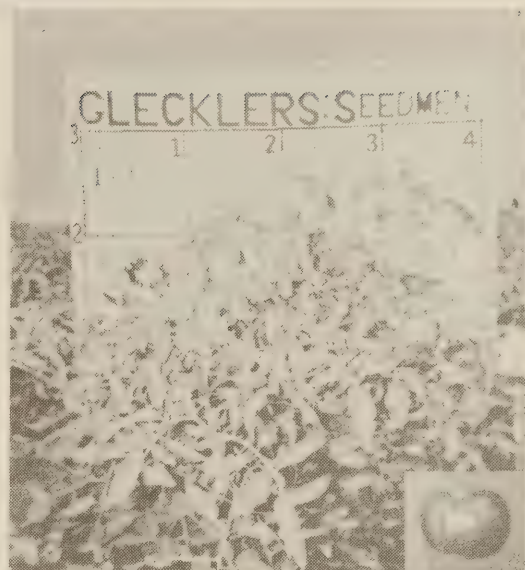
Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50; 1 lb. \$7.50



EARLY GARDEN STATE (65 Days) (Campbell's 378)

A new quality red tomato developed by The Campbell Soup Co., resulting from an extensive breeding and testing program to perfect a canning variety combining earliness, heavy yield, fruit quality and fine red color. Matures a week earlier than Stokesdale. Heavy yielder of slightly flattened fruits, with entire settings averaging large in size, very securely attached by thick stems. Ripe fruit is smooth and remains firm for unusual lengths of time. Vine growth vigorous and dense with wide leaves similar to Rutgers, becoming semi-open after lying down with its fruit load. Its heavy, early yield ripens in about three to four heavy pickings in rapid succession and is usually delivered before late blight or the first frost strikes. From excellent reports from many areas of U. S. this variety has a wide adaptability.

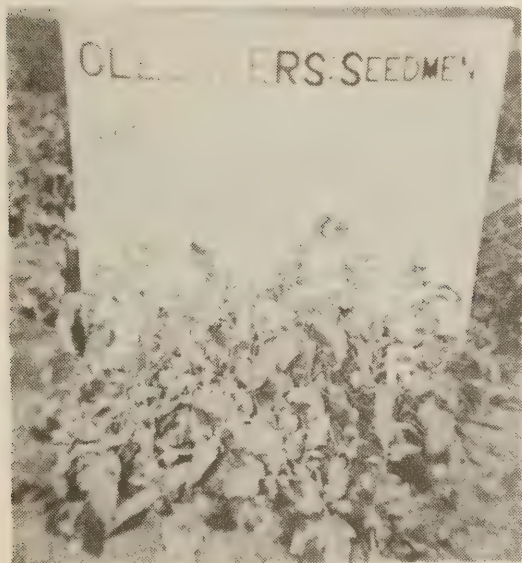
Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{2}$ lb. \$3.50; 1 lb. \$11.80



RED JACKET (65 Days) Potato Leaf Tomato

An early red variety developed by the New York Agricultural Experiment Station. Very odd because of its wide potato-like leaves. At setting time plants appear similar to peppers, gradually transforming into bushy potato-leaf plants. Its oddity should not be construed as just another novelty, but as an extra fine, heavy yielding commercial variety. Fruits average a good medium size, very smooth, free of blossom-end scars and remarkably resistant to growth cracks. Ripens into about three heavy pickings and develops a fine red color acceptable for juice and catsup. The slightly flattish fruits are excellent for market. Vines are bushy until carried down with the fruit load, becoming semi-open during the rapid, successive, heavy pickings.

Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50; 1 lb. \$7.50



MARKET FAVORITE (65 Days)

Another early market strain from New Zealand. An excellent early staking variety; however, it is a few days later than Market Supreme listed elsewhere in this catalogue. Vine growth extensive medium dense foliage and of unusual rapid growth. A big yielder of much larger fruits than the other New Zealand varieties, averaging medium to large in size. Exceptionally smooth skin, thick outer walls and semi-acid flavor. Where a few days of delayed maturity is not a factor and larger fruit most desirable, Market Favorite produces the additional fruit quality.

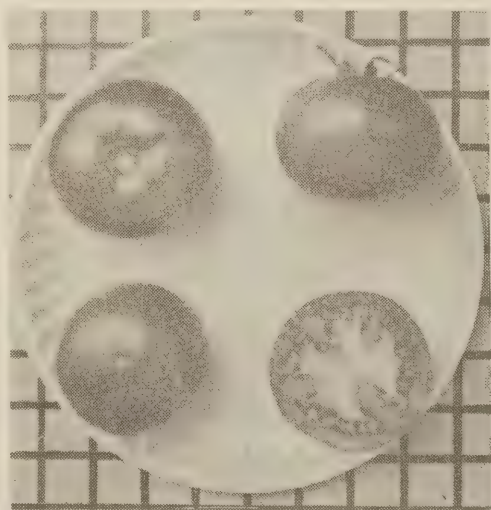
Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50

VOKAL (65 Days)

A new pink variety developed by Mr. Charles F. Vokal in Texas. Large sprawling vines, medium dense foliage, very healthy growth. Well adapted for staking. Very productive and free fruit-setting ability. Early in maturity. Small to medium size, ranging from $1\frac{1}{2}$ to 3 inches in diameter and globular in shape. Very similar to our Summer Prolific listed elsewhere in this catalogue, but of slightly

larger fruits and better quality. Very resistant to cracking. Amazing characteristic of fruit is its long keeping quality. Flavor is mild and wonderful tasting. Bearing season extends over a long period.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c;
1 oz. \$3.50



PLAMAR (65 Days)

A new development from the University of Puerto Rico. A cross of their native variety, "Platillo," and Marglobe. Possesses a notable characteristic of setting fruit under extremely hot climatic conditions. Vines are very vigorous, extensive, healthy and extremely rapid in growth. Slightly flattened fruits average medium in size, with thick placental walls. Ripens to a

medium red color, possessing good keeping qualities after ripe. Cracks are very limited. We recommend Plamar for southern states, where other varieties do not set fruit under abnormally hot and dry climate. Very resistant to early blight and fusarium wilt.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 35c; 1 oz. 90c;
 $\frac{1}{4}$ lb. \$3.50

SUMMER PROLIFIC (65 Days)

New hot weather variety from the Texas Agricultural Experiment Station. A cross of Porters Globe and Stokesdale. Ripens to a beautiful deep pink, very smooth, practically crack proof and mild in flavor. Uniform size, averaging about six per pound in the first settings and the size increasing to four or five per pound later on. The globe-shaped fruits are extremely solid, because of their thick outer walls and very tough skin. Ripe fruits keep fine for long

periods of time. Summer Prolific is able to set fruit in very hot summers, mainly because of the thick, heavy sepals protecting the flower parts. Vine growth very vigorous, upright and dense, with thick wide leaves, protecting fruits from the hot sun. Summer Prolific is an excellent variety for abnormally hot climates, resisting sun-scald and splitting, resulting in souring.

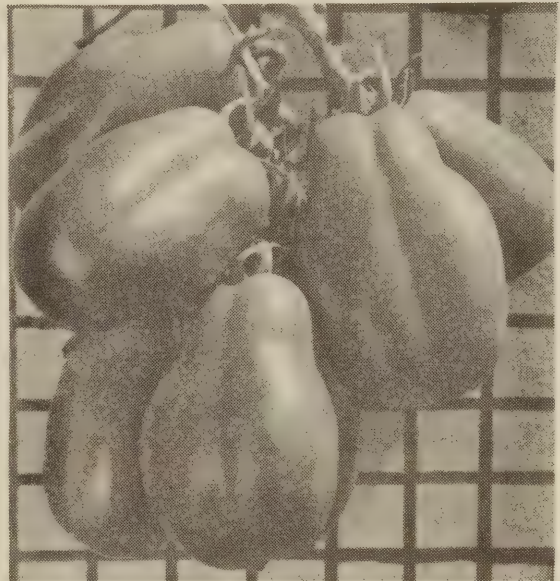
Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10;
 $\frac{1}{4}$ lb. \$3.50; 1 lb. \$11.80

SAN MARZANO (65 Days)

Large Fruited Strain

A selected strain of Italian paste tomato obtained from Prof. Abelardo Piovano, vegetable crops specialist and agronomist at the National University of Argentina. A very large-fruited strain obtained after many selections by Prof. Piovano in his extensive work in tomatoes. Mid-season in maturity. Vine growth vigorous, bushy with dense foliage and of excellent plant health. A very healthy yielder of beautiful deep scarlet, long plum-shaped fruits, having a most tempting, frosty, meaty and mild flavor. Having very little juice, excellent for tomato paste or combining with a juice variety for home canning. A most beautiful and tasty salad can be prepared by slicing lengthwise and stuffing with bits of cabbage and peppers cut up, garnished with mayonnaise.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c;
1 oz. \$3.50; $\frac{1}{4}$ lb. \$11.75



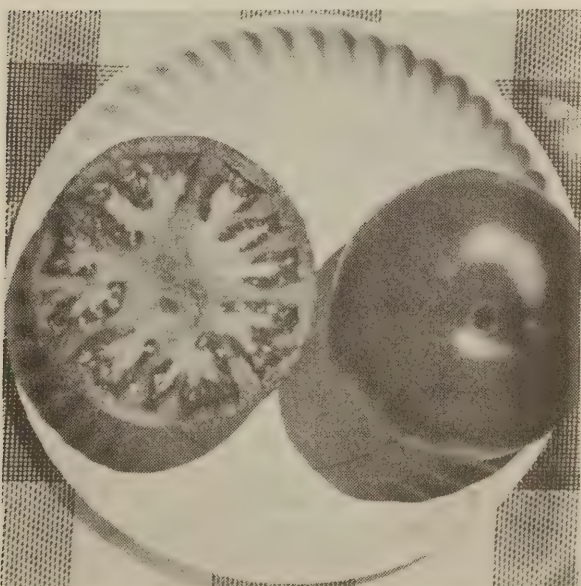
(Background 1" Squares)

ATHENS (68 Days)

A selected strain of this variety obtained from Greece. Mid-season maturity. Medium-size vines, dense foliage and semi-sprawling in growth. Fruits average very large, heavy, solid-fleshed and without a core. Athens is the only extra large fruited variety we have ever seen having a notable absence of rough fruits, yet maturing a heavy yield of extra large, smooth, red fruits in mid-season. Flavor is mild and semi-acid. A most valuable strain for local markets or home gardeners who desire very large quality tomatoes.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c;
1 oz. \$3.50; $\frac{1}{4}$ lb. \$12.50

Maturity dates are approximately from setting of healthy stocky plants to ripening of first fruits.



THESSALONIKI (68 Days)

Fruit in Color on Back Cover

A wonderful new strain recently developed at the Ministry of Agriculture Experiment Farm in Greece. A cross of early Thessaloniki and late Thessaloniki. Mid-season in maturity. Vine growth indeterminate heavy, with dense foliage. Plant health throughout the season is very good, carrying considerable resistance to fungus diseases. Most amazing is its characteristic of producing practically all uniform size, deep globular fruits about the size of a baseball. Very beautiful, smooth, with per-

fect blossom ends. Small and rough-shaped fruits are a rarity. Skin is very tough, highly resistant to cracking. Ripens to a beautiful scarlet color, uniformly over the entire fruit. Its solid fleshy interior is mildly flavored and fruits keep very well after ripening. Adapted for staking and we value it a very important market or home garden strain. Reports of trials with Thessaloniki say "nothing more could be asked for in tomatoes."

Pkt. (about 600 seeds) 50c; $\frac{1}{4}$ oz. \$1.75;
1 oz. \$6.50; $\frac{1}{4}$ lb. \$24.50

MANASOTA (68 Days)

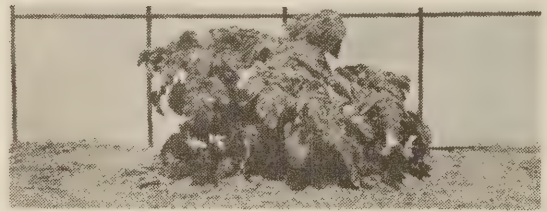
A recent development at The Vegetable Crops Laboratory, Bradenton, Fla. Highly resistant to wilt. Ripens generous early fruit clusters. Uniformly globular, smooth fruits average medium in size, firm, ripening to a dark red color. Vines very spraw-

ling and extended, having a peculiar tendency of increasing foliage after vines reach maximum spread. Manasota is a very important shipping strain in Florida and southern Texas.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10;
 $\frac{1}{4}$ lb. \$3.25; 1 lb. \$12.50

PUCK (68 Days)

An extremely dwarf English variety. Low growing, stubby plants with ridged, wide dark green leaves. Maturity mid-season. Small globular fruits seldom attain a size more than $1\frac{1}{2}$ inches in diameter, grouped mainly up the main stem almost completely hidden. The mass of clusters is very tight together, similar to grapes. Light red fruits are very solid, mild in flavor and keep long after ripe. Puck possesses a notable characteristic of being able to set fruit in very



(Background 1' Squares)

cool temperatures.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c

LONGRED (68 Days)

An important main crop type for market growers and canners, developed at the New York Agricultural Experiment Station. Fruits are exceptionally smooth, almost perfectly round, deep globular, medium to large in size. Mid-season in maturity, ripening an early cluster and extending its harvest over a long period. We know of no other variety giving so much satisfaction and that good firm feel in picking.

The perfect roundness, free of cracks and blemishes, fine red color and resistance to sunburn make it an outstanding variety. Longred shows exceptional resistance to anthracnose. Vine growth is vigorous and sprawling, becoming semi-open at ripening time. The dark green leaves are very thick and rigid.

Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50;
1 lb. \$7.50

QUEEN (68 Days)

Fruit Shown in Color on Back Cover

A very important new market strain developed through the cooperation of Rutgers University and the New Jersey Agricultural Experiment Station, supervised by Prof. L. G. Schermerhorn, vegetable crops specialist and also the man who developed the Rutgers tomato. A cross of Rutgers X Valiant and named after the original Queens College, which is now known as Rutgers University. Vine growth indeterminate, very rapid, extensive and spraw-

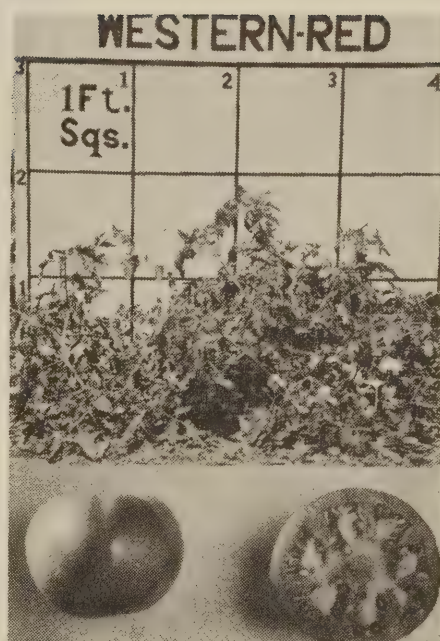
ling. Perfect for staking. Foliage density midway between both of its parents. Mid-season in maturity, ripening about a week to 10 days earlier than Rutgers. An exceptionally heavy producer of very deep, globular fruits, averaging medium in size. Thick outer walls, good inside red color and a semi-acid flavor. The development and release of Queen we believe is as important as its Rutgers parent.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20;
 $\frac{1}{4}$ lb. \$4.20; 1 lb. \$14.80

WESTERN-RED (68 Days)

A new and important red, market variety developed by L. F. Locke, soil scientist at the Southern Great Plains Field Station. A cross of Porters X Danmark X Break O'Day. Western-Red was bred and selected for its characteristic of setting fruit under the hot and dry conditions of the respective area where it was developed. It has proven to produce much higher yields than other well known standard varieties under adverse climatic conditions. Vines are medium size, determinate in growth. Rather open foliage coverage; however, fruits resist sun scald remarkably well. Mid-season in maturity, the fruits attain a medium average size, light red color and mild in flavor. Western-Red is recommended as a home garden and local market variety for western Oklahoma, southwestern Kansas, eastern New Mexico and western Texas.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c;
1 oz. \$1.50; $\frac{1}{4}$ lb. \$5.50



SUNRAY (70 Days)

A new golden orange variety developed by Dr. W. S. Porte at The Plant Industry Station, Beltsville, Md. Very important in its color type, mainly because of its resistance to fusarium wilt. A cross of Pan American and Jubilee, possessing all of the wilt resistance of the former, plus excellent fruit qualities of the latter parent. Fruits ripen a beautiful golden orange, uniform deep globular, medium to large in size, solid, meaty, mild in flavor and free of

acid. Vine growth very upright until carried down with fruit load, having ample foliage protection thereafter. Leaves are wide, healthy, supported by thick sturdy vines. An excellent variety for processing golden orange tomato juice, for home gardens to make tasty and beautiful salads or markets demanding a mild tomato of its color.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20;
 $\frac{1}{4}$ lb. \$4.40

GULF STATE MARKET (70 Days)

Mid-season pink colored with a purple cast. Fruits average large, smooth, slightly flattened, globe shaped. Resistant to cracking and a very heavy yielder. A mild and

delicious tomato very much in demand in the extreme southern states.

Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 80c; $\frac{1}{4}$ lb. \$2.30;
1 lb. \$6.50

DURBOT (70 Days)

A new wilt-resistant, red variety recently developed in South Africa. Vine growth large, sprawling, dense foliage. Well adapted for staking. Mid-season in maturity, very productive. Sets fruit very freely under adverse conditions. Fruits average

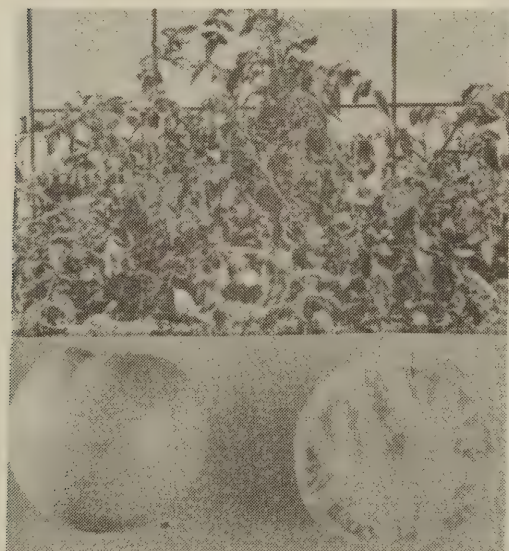
large, solid, bright red color, slightly flattened in shape. We believe Durbot has possibilities for both canning and market in southern states or other areas infested with Fusarium Wilt.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c;
1 oz. \$3.50

GOLDEN SPHERE (72 Days)

A new, superb yellow tomato developed by Dr. P. A. Young, plant pathologist at the Texas Agricultural Experiment Station. The result of 10 years' effort in breeding and selecting a wilt resistant yellow strain possessing perfect globular, large size fruits of mild, delicious flavor. Fruits are very solid with a tough skin. The frosty, fleshy interior is very tempting, and is excellent for preparing mild preserves. Vine growth quite extensive, sprawling, with dense foliage. Leaves are characteristically smooth with a grayish green color.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c; 1 oz. \$3.50



WE EAT A LOT OF TOMATOES—Tomato consumption in the U. S. is estimated at approximately 24 pounds or 75 medium-sized tomatoes.

GARDEN STATE (72 Days)

A very important canning and market variety developed by Dr. D. R. Porter of the Campbell Soup Co. Originally tested as Hybrid 37, and now named Garden State. A notable variety for its heavy yield of large size, well colored red fruits, maintaining good size over the entire season. Semiglobular fruits have tough skins, resisting cracking and sunburn. Due to excellent fruit qualities, Garden State has become

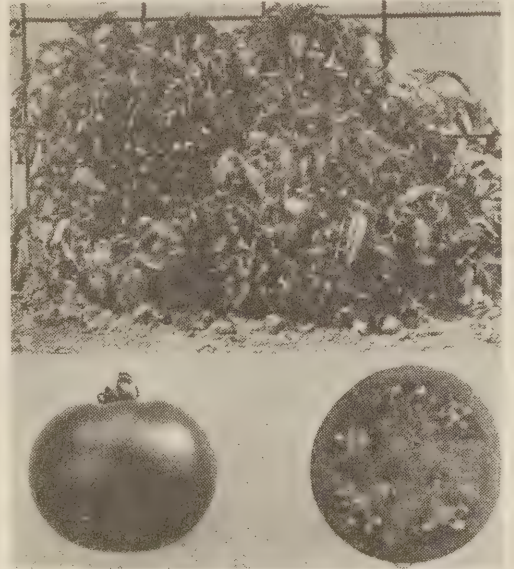
one of the favored varieties used by Campbell Soup Co., and likewise equally fine for market. Maturity is in season with Rutgers, but ripening first clusters a few days ahead of the latter. Vine growth is vigorous, healthy, thick stems, wide leaves and able to withstand adverse weather conditions.

Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 75c; $\frac{1}{4}$ lb. \$2.50;
1 lb. \$7.50

TOMATO FORTUNE (72 Days)

An outstanding new red developed at the University of Arkansas. A cross of Rutgers X Pan American. Large bushy vines, inherited from its Rutger parent possess even greater foliage density. Fruit yield, much higher, averaging only slightly smaller than Rutgers in size. Greater globular depth of fruits, possess the Rutger characteristic of ripening to a deep red from the interior outward. Fruits are meaty without a core, mild, semi-acid and somewhat sweet in flavor. The juice is quite sticky, indicating sugar content. Maturity in season with Rutgers, but ripening first clusters a few days ahead of its parent. We find this variety worthy of its name, "Fortune," showing fully one-third greater fruit settings and yielding ability than Rutgers. Very important as a combination green-wrap and canning variety. Its resistance to fusarium wilt, high fruit setting ability and dense foliage will adapt Fortune to most of the southern states.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.10; $\frac{1}{4}$ lb. \$3.50; 1 lb. \$12.50



PONDEROSA (Red) (72 Days)

Super Argentina Strain

A large-fruited strain of Ponderosa obtained from Argentina. The preferred canning tomato in their country. Vine growth extensive, healthy, very dense foliage and exceptionally rapid growth. Fruits average very large, typically Ponderosa in shape;

very fleshy without a core, ripening to a dark red color. Its highly acid flavor and fine red color make this strain very adaptable for the canning industry.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 45c; 1 oz. \$1.75;
 $\frac{1}{4}$ lb. \$6.50

RUTGERS (Indiana Strain) (72 Days)

A superior strain of Rutgers, re-selected and supervised at Purdue University. Slightly earlier and much more productive than the original 290 strain as it came from New Jersey. Fruit quality and color likewise are greatly improved. Fruits are smooth, slightly flattened at the stem-end, deep red color ripening from the interior outward. Thick walls, small seed cavities

with very few seeds form very solid fruits. Plants are large, thick stems with dense foliage protecting fruits from sunburn. To get maximum yield from Rutgers, soil must not be over supplied with nitrogen. A heavy application of phosphate is recommended to insure early ripening and obtain the entire harvest.

Pkt. $\frac{1}{4}$ oz. 25c; 1 oz. 50c; $\frac{1}{4}$ lb. \$1.75;
1 lb. \$5.50

SOUTHLAND (74 Days)

A wilt and blight resistant variety developed at the Regional Vegetable Breeding Laboratory at Charleston, S. C. Southland is a standard type, general purpose, red tomato, ripening in season with Rutgers and Marglobe. About equal to Rutgers in size, but slightly more oblate. Fruits are very smooth, extremely solid and meaty with a very tough peel, holding up for unusual lengths of time after ripening. Its tough skin gives very high resistance to

cracking. Southland is a fine green wrap and shipping variety. Vines are upright, quite dense and slightly more open than Rutgers at ripening time. Southland is resistant to fusarium wilt, early blight, moderately to anthracnose and one form of common potato late blight. For maximum yield and fruit size, Southland requires fertile soil, quite high in both nitrogen and phosphate.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c;
1 oz. 90c; $\frac{1}{4}$ lb. \$3.20; 1 lb. \$11.50

PEARSON (Improved Strain) (75 Days)

One of the most popular tomato varieties grown in California. Medium-size vines, bushy, self-topping and having dense foliage. Excellent yielder under hot temperatures of large, deep globular fruits, very solid, meaty, ripening to a good red color suitable for canning. It has always been assumed by many that Pearson is too late

in maturity for northern areas. This is not true, for we grow it very successfully, with most of the fruit getting ripe. It is likewise adapted to Florida and many other southern areas. Our northern grown Pearson seed tends to increase the hardness and earliness of this variety.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 35c; 1 oz. \$1.25;
 $\frac{1}{4}$ lb. \$4.50; 1 lb. \$14.00

LANGADA (80 Days)

A large-fruited late tomato from Greece. Although maturity is much too late for northern areas, we do believe this strain would be of value to extreme southern states. Vine growth is terrific, foliage ex-

tremely dense. Fruits are very large, flat, solid, meaty and set very freely. Its value would only be for local roadside markets or home gardeners in southern states.

Pkt. (about 600 seeds) 25c; $\frac{1}{4}$ oz. 90c;
1 oz. \$3.50

OXHEART (80 Days)

A favorite for home gardeners preferring a mild large-fruited tomato. Giant heart-shaped, pink-fleshed fruits are solid and meaty with few seed cells. Have been

known to reach a maximum size of three pounds.

Pkt. $\frac{1}{8}$ oz. 25c; $\frac{1}{4}$ oz. 40c; 1 oz. \$1.20;
 $\frac{1}{4}$ lb. \$4.50

SMALL FRUITED AND WILD TOMATOES

YELLOW PLUM (Super Argentina Strain) (72 Days)—A much more productive strain, from Argentina. Beautiful plum-shaped fruits grow in clusters six to eight in number. Very mild in flavor; valuable for making eye-appealing, tasty salad dishes and also for preparing mild preserves. Vine growth is vigorous, sprawling, with healthy dark green foliage.

LYCOPERSICON CERASIFORME (75 Days)—The oldest species of wild tomatoes, originally discovered along the borders of Peru and Ecuador. Very disease resistant, used for breeding new varieties and a novelty. Small fruits, one-half to one inch in diameter, having two locules or

seed cells, deep globular. Terrific vine growth, sprawling, very dense, reaching maximum spread of about 25 feet.

LYCOPERSICON PIMPINELLIFOLIUM (75 Days)—Another strain of wild tomatoes from South America. Considered the smallest tomato that exists. Small fruits seldom larger than one quarter inch in diameter are borne in clusters, each vine bearing fruit by the thousands. The perfect currant-like fruits possess two seed cells and are very mild in flavor. Widely used in breeding work, because of its complete resistance to fusarium wilt and early blight. Vine growth is extensive, very low, sprawling, with very small delicate leaves.

PRICES EACH OF ABOVE THREE STRAINS: Pkt. 25c; $\frac{1}{4}$ oz. 60c

GOOD CHANCE FOR A LAW SUIT against a neighbor who sprays 2-4-D (lazy man's hoe) adjacent to a patch of tomatoes. Even with moderate atmospheric humidity, fumes of the stuff will drift a quarter of a mile and show effects. Tomato plants so effected in their early, fast growing stage are stunted. The demon has been at work when you see ends of perfectly healthy branches curl and twist.

MOST PECULIAR REPORT came from a tomato grower using our seeds during 1952, located in the middle west area. This gentleman went on to tell of the most gratifying results with several of our new varieties, then ending his report, requesting that we do not print his fine experience with the special strains used in our forthcoming new catalogue. His explanation was: "There are eighty gardeners in this

community and the market is easily flooded." The moral of this report: beware of Gleckler's tomato seeds, the market may be flooded.

TOMATOES ARE TRULY AMERICAN—Both the tomato and the Redman were established here many moons before the white man came to play boss and general manager. Even Columbus not only found the Redmen as he came to the American shore, but also tomatoes. We pirates have been using them in increasing quantities ever since. The Aztecs referred to the blushing tomato beauties as Zitomate and were relished highly in their menu. Introduction into Europe came many years later and was prevented by a general European belief the tomato was poisonous, because of being a distant relative to the nightshade.

Exploring the Seed World

WITH GLECKLERS

Through our continuous search for new and improved strains of tomatoes and our contact with cooperators and investigators in 30 foreign countries, strange and rare species of vegetables and fruits are brought to our attention. In this new section of our catalogue seeds of many rare species of plant life will appear as soon as we are able to secure them. Watch this new section for some of the strangest forms of plant life imaginable.

NARANJILLA (*Solanum Quitoense*)

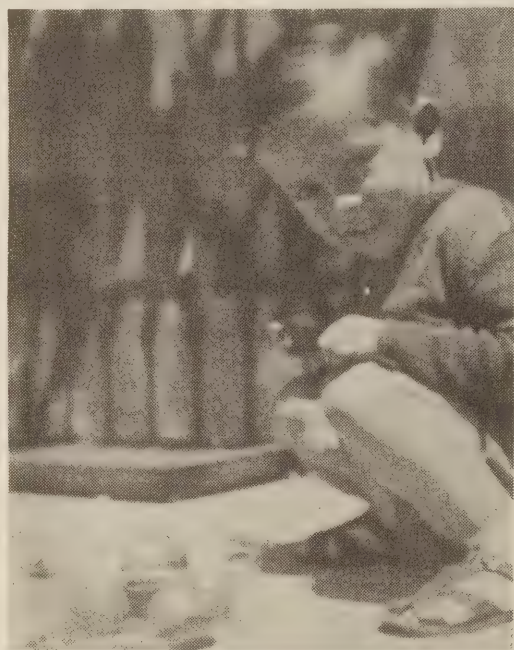
Pronounced "Naranheelya," a relative of the tomato family, native of Ecuador. The native name of Naranjilla means "little orange." Large bushy herbaceous plants attain a height of 6 to 8 feet. Extremely large leaves sometimes 16 to 18 inches long with dark green upper surfaces and light green lower surfaces with scattered violet spots. A very ornamental plant, the leaves, branches and fruit characteristically being covered with a light fuzz. Plants bear continuously in frost-free areas, and start bearing 14 months after transplanting the seedling, and continue to fruit up to about 2½ years. Fruits are profusely borne, about half the size of a large orange. Juice from the fruit is the most popular in Ecuador, served at cafes and hotels, similar in manner we serve tomato and orange juice here in our states. The juice is a very healthy drink, having a very high content of pepsin, protein, phosphate and magnesium. The fruits are most peculiar in that when ripe the rind is orange in color with a light fuzzy covering and the inside mature color is green. The juice when extracted is a most beautiful pale green. Flavor is best described as a combination of orange and pineapple with a dash of almond—the most tempting, delicious taste imaginable. A real sensation used in flavoring ice cream and something really "out of this world" served in cocktails.

In preparing the juice, the pulp and juice are removed from sliced halves, placed in a sieve and forced through with a spoon, discarding the seeds and fibrous pulp. It usually requires

two fruits per glass, adding about one spoonful of sugar and filling the rest of the glass with water. As a variation in flavor, a beaten egg may be added, including a small amount of water. For cocktails use gin instead of water, or in regulating the desired strength, dilute the gin with water. A beaten egg likewise added will again give a different flavor. As with all fruit juices, chilling improves the taste and delightfulness.

Our strain is the largest fruited and most deliciously flavored to be found in Ecuador. A trial of Naranjilla is urged for areas having very light frosts, or they may also be grown in a greenhouse. Plants are easily started from seed and grow very rapidly

Pkt. (about 25 seeds of tested viability) 50c



ACHIOTE SEED

A small shrub-like tree, botanically known as *Bixa orellana* (annatto dye) grows about 8 feet in height, native in Ecuador. When mature bears seed covered with a very fine, red dye powder. Being perfectly harmless and tasteless, is used to color soups and other foods. Just a dash of it produces a delightful shade of yellow in soups, giving a tempting appearance as though loaded with butter.

The Inca Indians, such as the one at right belonging to the Colorados tribe, paint their faces and bodies, even their hair a bright shade of red, using the Achiote seeds. The lady in the photo is known as Chola, meaning she is of mixed blood—part Inca Indian and part Spanish. Her lips are painted with the use of the Achiote seed, an excellent form of lipstick, equally as good as our commercially manufactured types, for any shade of red may be secured depending on the amount used. This lady owns a restaurant at the edge of a jungle and persuaded the well dressed Colorados Indian to pose for this photo. A color shot would describe much better. However, he is not wearing a hat, but his hair is pasted stiff with Achiote paste. The circular crown is made of thread. Formerly they used twisted jungle cob-webs in place of thread. The bracelets are of solid beaten gold, skirt is their usual mode of dress and color in this photo is red and white. Women dress similar to the men, except their hair is worn long. This man's face and entire body is dyed a brilliant red with Achiote seeds. Black stripes are painted over the red across his face. Method of applying is crude, simply taking a handful of seeds, spitting on them repeatedly, rubbing them together, then rubbing their hands over their hair, face and body, repeating over and over again. The Colorados tribe claims the Achiote color on their skin wards off all kinds of insects. Their Brujo (medicine man) tells them the use of Achiote paint is a religious symbol, that they are "blood worshippers" of their ancestors.

The shrub bearing the Achiote seed matures very rapidly, producing seed in a single season. By starting the seed indoors in a flower pot or flat in the late winter months, then set out when frosts are past, can be grown and will produce seed in most of our states. Ovate leaves are six to seven inches long. Color of the flower ranges from pink to a deep rose. Fruit of the plant is the seed, bunched in sort of a capsular form.

Pkt. 25 seeds 50c





Farming in Ecuador still remains crude and primitive. The above photo shows a typical Inca (Quichua) Indian farmer plowing with oxen and his iron-tipped, forked stick plow in the highlands of the Andes Mountains in Ecuador.

QUINCHE CORN

The original Inca corn from the Andean highlands of the Andes Mountains, handed down for untold centuries, is considered the great grand-daddy of our present day corn. Quinche corn is one of the common crops grown by the Inca farmer, shown in the above photo. Maturity is about 120 days from seed in the highlands of Ecuador. This late maturity is no doubt due to temperatures rarely going above 65 degrees, even though located nearly directly on the equator, which is due to the high elevations reaching as high as 12,000 feet. Plants are very resistant

to cold and even able to withstand light frosts. Stalks grow from 9 to 14 feet high, some even higher. Big ears have large kernels, ranging from a very pale yellow to white in color. Very nutritious. While it has excellent food value for cattle, it is also used in Ecuador as sweet corn and has a delicious flavor as "corn-on-the-cob." Quinche corn is an interesting species to grow and study to see the original corn (maize) preserved and still the same through many passing centuries. For proper pollination plant two rows, even though rows are short.

Pkt. ½ oz. (about 50 kernels) 25c

ECUADOREAN MUSKMELON (Climbing Type)

A decidedly different type of muskmelon than is grown in our states. Flesh resembles the common honey dew melon, but fruits attain much greater size. The flavor is really delicious. Their climbing habit necessitates training up off the

ground on a trellis or garden fence. They require a friable fertile soil and sunny location. Seeds are much larger than the ordinary muskmelon. Present supply of improved seed is extremely small.

Pkt. (12 seeds) 50c

TABLE COWPEAS (Lubia)

An edible cowpea from Israel. Tender, crisp, stringless, excellent bean-like green pods grow 20 inches and sometimes longer. Delicious prepared like stringbeans. Immune to rust, bear for a long period. Large, beautiful sweet pea-like blossoms

are a light pink tinged with lavender. Having a climbing habit, they must be trained on poles, a fence or trellis. For maximum yield, 3 or 4 seeds are planted in hills when soil has warmed up, spacing a yard apart in both directions and without thinning out.

Pkt. (about 25 seeds) 25c



EDIBLE JUTE

A strange type of spinach, botanically known as (*corchorus olitorius*, tiliaceae) from Arabia, called in Arabic "Melukhiye." Very popular in Arabic countries as summer vegetable greens. A quick grower. The seed is sown broadcast in small beds, which are irrigated. Plants are slender, tall and marketed by cutting just above the ground and putting in small bundles as shown in the photograph. Average marketable length is about two feet. The leaves and tender growth are cooked like spinach. Due to its rapid regrowth, several cuttings may be harvested in one season. Being an annual in maturity, this rare form of spinach can be grown in most of our states.

Pkt. 25c; 1/8 oz. 50c; 1/4 oz. 90c

CHILEAN HAND MELON

A new and rare midget muskmelon from Chile, known in Spanish as "Melon de mano Chileno."

The melons attain a size of only a large apple and are equal if not superior in flavor to our finest cantaloupe. Very small seed cavity, extremely small seeds. Originating from a temperature zone in Chile, it has also been successfully grown in the tropics, proving a wide adaptability under different climatic conditions. Now the New Hampshire Midget Watermelon, recently introduced, can have a companion in your refrigerator, by planting this new Chilean Midget Muskmelon. We were able to import only a very limited supply of this seed to list in this season's catalogue.

Pkt. (about 12 seeds) 50c

INSECT PROBLEM IN ECUADOR

Another proof that nature has a balance and able to keep normal functional proportions when left to take its course is proven in the undeveloped and primitive country of Ecuador. A land where chemical fungicides and insecticides are virtually unknown, the Ecuadorean's garden is fairly a roaming paradise for small harmless lizards of the chameleon species which used to be so popular in our states years

ago as live ornaments on the coat lapel. The odd creatures of all shapes and sizes, sometimes 18 inches in length, seem to be attracted to gardens, knowing they are a haven and lure for insects, which they primarily live on. With their long tongues and sticky substance on the end they creep up close enough, the tongue darts out and empales the insect or worm. Thus the lizard is a guard over Ecuadorean gardens.

JUMBO HUSK TOMATO

Very popular vegetable from Mexico, known in Spanish as "Tomate de Fresadia." Belonging to the tomato family, fruits are very similar with the exception of being enclosed in a husk. Fruit interior completely solid without seed cells and with a very sweet non-acid flavor. This is a jumbo-size strain, often reaching more than two inches in diameter. The husk is a natural protectant against sun scald and even heavy frosts. Maturity is about 65 days, bearing continuously for a long period. Large bushy plants appear similar to the common ground cherry, but much larger. Very easy to grow and adapted to most states. Seed is sown in a flat and seedlings transplanted the same as common tomatoes.

The Mexicans combine the fruit with hot peppers in preparing a delightful salad, counteracting much of the hotness of the peppers.



Pkt. 25c; ¼ oz. 90c

YARD LONG BEANS (Black Seeded)

A new strain of super-long pole beans, pods attaining much greater length than the common brown seeded strain, now listed by several seed companies. This super strain originated from South American, the

actual origination of the brown seeded strain. If you like to experiment in your garden, try these super-long string beans on good rich soil and watch the pods compete with a yard stick.

Pkt. (about 20 seeds) 25c

THOSE STRANGE ISLANDS

About 600 miles off the coast and belonging to Ecuador are a group of small islands known as The Galapagos. It is verily a land of confusion and violent contrasts, for in that area the cold Antarctic Humbolt current blends with the warm currents of the Equator. There on those small islands one can see things that make you rub your eyes. Penguins from the south polar seas rubbing

shoulders with tropical parrots. Population there is very small, which includes a penal colony and a few scattered residents. In a man's yard, one will see an apple tree bearing fruit and within 20 or 30 feet of it an orange tree also bearing fruit. Very often there you can see several square miles of water so teeming with fish that it looks like a solid, but movable body.

TOMATOES, THE HEALTH BUILDERS

Just to prove to ourselves that the tomato is as healthy as we always knew it was, the USDA has found that the composition of fresh tomatoes, chemically, is as follows:

Water, 91.1 per cent; carbohydrate, 3.4 per cent; protein, 1.0 per cent; fiber, .6 per cent; fat, .3 per cent; ash .6 per cent. The ash contains calcium, .011 per cent; phosphorus, .026 per cent; iron, .00044 per cent; copper, .00007 per cent.

In the vitamin department, the tomato

has ascorbic acid (vitamin C), vitamin A, niacin and thiamin (vitamin B-1). Forty-five per cent of the dietary allowance of vitamin C for an average man is supplied by one average-size tomato (2½ inches) and 33 per cent of the same man's needs of vitamin A, 6 per cent of the niacin and thiamin he will need plus 7½ per cent of the iron allowance for the day.

The moral to this is: EAT MORE TOMATOES.

WE RECOMMEND . . .

FOR THE BEST ALL AROUND AND UP-TO-THE-MINUTE
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Popular Gardening Magazine

Watch For Our New Plant Discoveries In This New Interesting,
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BE THE BEST INFORMED IN FARMING AND HOME-
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to the Addresses on the Coupons.

FACTS ON TOMATOES

So popular is the tomato and so varied its uses, it's not surprising that homemakers have many questions about it. Following are five perennial questions that homemakers ask food specialists of the USDA and their answers:

Do tomatoes form acid in the body? No. Tomatoes are acid as eaten, but in the processes of digestion and metabolism in the body, they ultimately have an alkaline reaction.

Is it safe to cook tomatoes, or heat them for canning, in aluminum pans? Yes. There is no evidence that the small amount of aluminum dissolved

by tomatoes heated in aluminum pans is harmful.

Is it safe to leave canned tomatoes in the tin after opening? Yes, if they are kept cold and covered. A slight metallic flavor may develop, but it is harmless.

Is tomato juice spoiled when it separates? No. Just before using, shake or stir vigorously.

Why do home-canned tomatoes sometimes float in the jar? The pack may be too loose, or air in the tissues of the tomatoes has not all been forced out during heating or processing.

EVER HEAR OF THESE?

White Carrots; Golden Wax Pepper, a hot pepper, beautiful waxy yellow, never turns red, so pretty it's used as a Christmas tree decoration; Black Eared Corn; Asparagus Bean; Four-Angled Bean; Sword Bean; Velvet

Bean; Yam Bean, roots are fleshy and taste like sweet chestnuts.

Please do not ask additional data on this material. Complete details will be given when we are able to list seed in our future catalogues.

Good Things on the Horizon at Glecklers

THE NEW ACONAGUA PEPPER

Recently developed by Prof. Abelardo Piovano, vegetable crops specialist at The National University of Argentina. Considered the largest pepper in the world, it was named after the highest mountain peak of the Andes (22,834') and likewise the highest of both South and North America.

Huge conical (Hungarian) shaped fruits attain a size of $2\frac{1}{2}$ inches in diameter and 10 inches long. Flavor is sweet, mild and very rich in vitamins. Color ripens to light yellow for harvest and bright red at maturity.

The plant grows into a peculiar conical shape, increasing in foliage density as upward growth continues as noted in the photo. It is virtually necessary to lift the leaves to see the fruit. We are increasing seed of this new pepper in 1953, and will be released and available in the fall.



Prof. Piovano and his Aconagua Pepper plant. Shadow of hat obscures facial detail.

THE NEW ROOIKRANS BUSH BEANS

A very important stringless green podded bush bean, developed recently in South Africa. We submitted a seed sample of Rooikrans beans in the spring of 1951 to Cornell University, Ithaca, New York, for their current test trials. The results of the trial were so outstanding a few of the pods were frozen and displayed at their winter seed school. The display caused a most sensational interest in the excellent quality of the pods. Color is dark green, tender, crisp, stringless and without any fiber whatsoever. Flavor is delicious, with a distinct rich butter-like taste. We are increasing seed in 1953 to be available in the fall.

A NEW STRAWBERRY

Our most important discovery of the year. A newly developed strawberry in Europe, so unusual and radically different, it is unbelievable.

Plants are extremely vigorous, normally growing 20 inches high, with leaf spread of the mother plant two feet in diameter. The extreme vigor and health of this strain have shown under trials to prolifically produce large size berries even at the third and fourth generation. Berries are as large as hen's eggs, normally bearing two quarts per plant. The most outstanding characteristic of the fruit is the extremely long-keeping quality. Under a verified test, berries were transported 700 miles in a railway car without refrigeration, after which they were set on a pantry shelf, again without refrigeration. After a lapse of six days from picking, the berries were still solid, dry, without sinking in their containers and practically as fine as newly plucked. We have imported a very limited number of plants for the purpose of acclimating and increasing for future release, in approximately three years.

PLEASE NOTE—Do not ask additional information or send orders for items we are testing, not having prices listed.

PERON (Sprayless Tomato)



Extremely resistant to fungus diseases. Extraordinary fruit quality. Slip skin, easily peeled without immersing in hot water. See further detail and prices on an inside page.



THESSALONIKI

A new Greek variety having unusually uniform size and smooth fruit characteristics. Baseball in the foreground is an item for comparative size. Foliage removed to expose the fruit. See further detail and prices on an inside page.

SANTA CATALINA (70 Days)



A new large red pear-shaped tomato, developed by Prof. Abelardo Piovano at The National University of Argentina. Very heavy yielder of mild-flavored fruit. Vine growth large and bushy.

Pkt. (about 600 seeds) 25c;
1/4 oz. 90c; 1 oz. \$3.50



QUEENS (68 Days)

A new market tomato developed by Prof. L. G. Schermerhorn, vegetable crops specialist, Rutgers University. Mid-season, very heavy producer of deep globular fruits, medium in size. Thick outer walls and good red inside color.

Pkt. (about 600 seeds) 25c; 1/4 oz. 35c; 1 oz. \$1.20; 1/4 lb. \$3.50